

# BLUE ON WATER EST. 2004

— HOTEL RESTAURANT BAR —

## BREAKFAST

SERVED UNTIL 230PM DAILY

### COLD BERRY SOUP

FRESH BERRIES, HEMP HEARTS  
12

### ORGANIC OATMEAL

SEASONAL PRESERVE, MILK, MAPLE SYRUP  
12

### BREAKFAST PARFAIT

YOGURT, FRESH BERRIES, GRANOLA, DRIED FRUIT  
13

### SMOKED SALMON BAGEL

HERBS, CREAM CHEESE, CAPERS, RED ONION, SIDE GREENS  
17

### EGGS BENEDICT

(WITH HASH BROWNS)

### HOUSE MADE PEAMEAL BACON

17

### FRESH TOMATO, BASIL, GOAT CHEESE

17

### SMOKED SALMON, AVOCADO, CITRUS

17

### OMELETES

(WITH HASH BROWNS, TOAST)

### RICOTTA, SPINACH, PICKLED RED ONION

17

### SAUTÉED PEPPER, ONION, CHEDDAR, BACON

17

### ROASTED MUSHROOM, CARAMELIZED ONIONS, QUEBEC BRIE

17

### TRADITIONAL NEWFOUNDLAND BREAKFAST

TOUTONS, MOLASSES, BAKED BEANS, SAUSAGE  
17

### TWO EGG BREAKFAST

BACON OR HOUSE MADE SAUSAGE,  
HASHBROWNS, TOAST

16

### BANANA BREAD FRENCH TOAST

SCREECH WALNUT SAUCE, CHANTILLY CREAM, FRESH FRUIT

17

### STEAK & EGGS

STRIPLOIN, 2 EGGS, POTATO ROSTI, CARAMELIZED ONIONS,  
MUSHROOMS WILTED GREENS

6oz - 24 10oz - 34

### EXTRAS

TOAST	3	FRUIT BOWL	9
TOUTONS	7	HASH BROWNS	6
EGG	3	BAKED BEANS	7
BACON	4	SMOKED SALMON	8
HOUSE MADE SAUSAGE	6	AVOCADO	3

# LUNCH

## STARTERS

### OYSTERS

HORSERADISH, MOROCCAN SPICED COCKTAIL SAUCE,  
MIGNONETTE, LEMON  
10

### ONION RINGS

HARISSA MAYO, SALSA VERDE  
12

### POPCORN ARANCINI

BROWN BUTTER MAYO, CHILI EMULSION, TRUFFLE OIL  
11

### MUSSELS

WHITE WINE, THYME & MUSTARD CREAM  
11

### FISH CAKES

HOUSE MADE MUSTARD PICKLES  
13

## SOUP & SALAD

### CAESAR SALAD

BACON, CROUTONS, PARMESEAN, LEMON, HOUSE MADE DRESSING  
11

### GREEN SALAD

VERJUS EMULSION, SPICED PECANS, DRUNKEN RAISINS,  
AGED CHEDDAR, GREEN APPLE  
12

### BEEF SALAD

KALE, POMEGRANATE VINAIGRETTE, SMOKED GOAT CHEESE,  
CONFIT LEMON, LAVASH CRACKERS, HEMP SEED CRUMBLE  
12

### SOUP OF THE DAY

DAILY OFFER OF HOUSEMADE SOUP  
10

### SEAFOOD CHOWDER

MUSSELS, SALMON, COD, BACON, FRESH HERBS, ROOT VEGETABLES  
13

## SANDWICHES

SERVED WITH YOUR CHOICE OF FRIES,  
SALAD OR SOUP OF THE DAY

### GRILLED BRIE SANDWICH

QUEBEC BRIE, GARLIC BREAD, GREEN APPLE,  
ARUGULA, TRUFFLE OIL  
14

### SMOKED MEAT SANDWICH

HOUSEMADE PASTRAMI ON RYE BREAD, CIDER MAPLE MUSTARD,  
KOSHER PICKLES  
15

### DUCK BLT

DUCK CONFIT & DUCK PROSCIUTTO ON SOURDOUGH,  
TOMATO JAM, JUNIPER MAYO, GREENS  
15

### TACOS

TWO CHICKEN OR SALMON TACOS, RED CABBAGE SLAW, JALAPEÑO  
JAM, LIME BUTTERMILK, CORN SALSA  
16

### BEEF BURGER

TOMATO JAM, BACON, GREENS, ACED CHEDDAR, HARISSA MAYO  
18

## ENTRÉES

### FISH & CHIPS

BEER BATTERED COD, COLESLAW, TARTARE SAUCE  
17

### SALMON

A LA BARIGOULE  
ARTICHOKES, CAULIFLOWER, GREEN BEANS, CARROTS,  
WHITE WINE BROTH, QUINOA, FRESH FENNEL  
30

### BEEF STRIPLIN

RUTABEGA ALIGOT, WILD MUSHROOM SAUCE, COFFEE OIL,  
CRISPY ONIONS, MISO MUSTARD  
6oz - 24 10oz - 34

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HOTEL · RESTAURANT · BAR

EST. 2004